

Bobby Flay's Mesa Grill Opens at The Cove Atlantis in his First Foray Outside the United States

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New Signature Dishes Celebrating the Bahamas Include Crispy Squid and Cracked Conch Salad With Orange-Chipotle Vinaigrette And Bahamian Lobster Tail

Award-winning chef, restaurateur, television personality, and cookbook author Bobby Flay brings the vibrant Southwestern cuisine of his nationally-acclaimed Mesa Grill to The Cove Atlantis on Paradise Island in The Bahamas, beginning March 28, 2007. The restaurant is Flay's first outside of the United States.

At Mesa Grill, Flay presents his signature style of Southwestern cuisine with favorites such as Blue Corn Pancake with Barbecued Duck, Scotch Bonnet Chile and Star Anise Sauce and New Mexican Spice Rubbed Pork Tenderloin with Bourbon-Ancho Chile Sauce and Sweet Potato Tamale with Crushed Pecan Butter. To celebrate the restaurant's Caribbean environment, Flay has created unique dishes exclusive to The Cove including Bahamian Spiced Chicken Skewers with Yogurt Cilantro Sauce, Crispy Squid and Cracked Conch Salad with Orange- Chipotle Vinaigrette, Bahamian Lobster Tail with Red Chile-Coconut Sauce and Green Chile Rice and his take on Black Eyed Peas and Rice.

"Opening Mesa Grill at The Cove gives me the opportunity to bring my style of Southwestern cuisine -- combined with the ingredients and flavors of the Island -- to the Caribbean," said Flay. "I am truly excited to embark on this adventure."

Flay is known to millions of fans as the resident chef for the "The Early Show on CBS." Crowned Iron Chef America in 2003, Flay also hosts several other popular television series for the Food Network including "Throw down with Bobby Flay" and "Boy Meets Grill," named after his very successful third cookbook. However his top priority remains his restaurants, an impressive group that currently includes Mesa Grill, Bolo, and Bar Americain in New York City, Mesa Grill in Las Vegas and Bobby Flay Steak in Atlantic City. In addition to enjoying the cuisine of Mesa Grill in the Bahamas, diners will have the opportunity to create Flay's dishes at home with the fall 2007 release of The Mesa Grill Cookbook (Clarkson Potter).

Mesa Grill at The Cove features remarkable decor by noted architect and designer David Rockwell. Rockwell, who has created some of the most exciting restaurant spaces around the world including the Mesa Grill in Las Vegas, presents the essence of Mesa Grill translated to an ambiance perfectly at home on Paradise Island -- vibrant primary colors and Southwestern motifs including an auburn-and-white cow print for dining chairs in a luscious leather. Rockwell incorporates a variety of materials from bronze and river rock to seashell and terrazzo. Large colorful glass lanterns of hammered and flamed copper illuminate the restaurant.

Mesa Grill at The Cove features breathtaking views of Paradise Island's stunning beaches and the Atlantic Ocean.

"The Cove will change the landscape of Paradise Island with 600 stunning oceanfront suites, a private beach club and adult-only pool - all created by top designers. Likewise, bringing Mesa Grill to the mix - along with Rockwell's striking designs -- completes the overall proposition of an enticing, sensory and incredibly different destination resort experience," stated George Markantonis, President and Managing Director of Kerzner International Bahamas. "Chef Flay has demonstrated a truly impressive skill and talent in the kitchen and in the hearts of the American people who have made him one of the most celebrated gastronomic stars in recent years. We are so pleased to add a chef of his caliber to our already impressive culinary roster that includes Nobu Matsuhisa, Jean-Georges Vongerichten and Angelo Elia."

Atlantis offers unparalleled choices in dining with gourmet offerings such as Nobu, Jean-Georges' Cafe Martinique, Seafire Steakhouse and Mesa Grill to more casual fare at the Bahamian-inspired Bimini Road, Marina Pizzeria and Mosaic, a new eatery located within The Cove.

Mesa Grill is open for dinner only.

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